

# 2011 Adelsheim Chardonnay, Willamette Valley



## THE PLACE

This wine is crafted of grapes from two vineyards in the Chehalem Mountains - Bryan Creek (39%) and Boulder Bluff (18%), one site in the Dundee Hills - Stoller (17%), and one site in the Eola-Amity Hills - Crawford Beck (26%).

The contributing vineyards are sited on both basaltic origin and sedimentary soils. Basaltic (clay loam) soils hold enough moisture to get the vines through our summer drought without irrigation. The sandstone-based sedimentary soils require clean cultivation to reduce competition for moisture and, in warm years, a bit of irrigation.

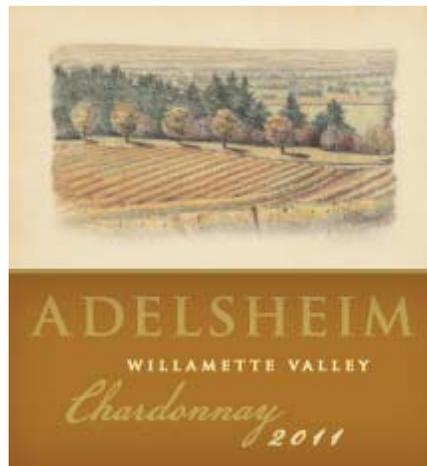
## THE WINE

This Chardonnay features intense fruit character and a luscious texture. It offers fresh, crisp flavors of pear, white peach, star fruit and kiwi. It pairs well with rich seafood and poultry dishes, and hard Alpine cheeses - comté, fontina, cave-aged gruyère.



# ADELSHEIM

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## Wine Background:

Oregon's pioneer winegrowers planted using selections of Chardonnay that had been chosen for California's climate. They were very late ripening - in Oregon, two or three weeks after Pinot noir. In 1974, David Adelsheim worked harvest in Burgundy and realized that the vines there produced fewer and smaller grape clusters and ripened in tandem with Pinot noir. He suspected that planting clones with these characteristics might be a boon for Oregon's wine industry. David followed through by helping create a system at Oregon State University that dealt with all the red tape and mandatory quarantines and allowed both Chardonnay and Pinot noir clones to be imported. These so-called "Dijon" clones were eventually released for planting in 1989. As the vines have matured, we've found we can produce excitingly rich Chardonnay with very minimal influence from oak.

## Growing Season:

A cool spring caused bud break to occur 22 days later than average on May 8th. However, perfect warm weather during bloom (which occurred on July 7th) allowed for an amazing fruit set. Large cluster sizes warranted heavy cluster thinning, leaving a low amount of clusters - at times below one cluster per shoot on average - to ripen. Berry ripening progressed throughout the cooler summer until veraison occurred on Sept 13th (20 days behind). The first part of September brought excellent warm and dry weather with highs in the 80's and 90's. October began with cool temperatures, highs in the 60's, and high rainfall. One week prior to harvest the weather took a turn for the better providing near perfect conditions for the rest of harvest. The cool season and long hang time allowed the grapes to develop slowly, increasing complexity and flavor profiles. Grapes for this Chardonnay were harvested between October 14 - 27.

## Winemaking:

Gentle, whole-cluster pressing was used to separate the juice from the skins as quickly and as cleanly as possible for this Chardonnay. The majority (82%) of the juice was fermented in stainless steel tanks to retain fruit purity, flavor and aroma. The remaining juice was fermented in neutral barrels to augment textural richness and create a more balanced and complex wine. In order to preserve freshness and acidity, this wine did not undergo malolactic fermentation.

## Vineyard

Appellation: Willamette Valley  
Composition: 100% Chardonnay  
Production: 1,375 cases

## Wine

Alcohol: 13.2%  
pH: 3.13